



BANSHEE

2020 PINOT NOIR ANDERSON VALLEY

THIS BANSHEE PINOT NOIR COMES FROM A COMBINATION OF VINEYARDS IN ANDERSON VALLEY: BEARMEN BEND VINEYARD AND MIDDLE RIDGE RANCH VINEYARD. BEARMEN BEND VINEYARD IS AT THE “DEEP END” OF THE VALLEY LOCATED NEAR THE TOWN OF PHILO AT 480 FEET ELEVATION. THIS COOL CLIMATE VINEYARD PRODUCES INTENSE, DARK FRUIT WITH STRUCTURED TANNINS DUE TO THE COASTAL INFLUENCES OF WIND AND FOG FROM ITS PROXIMITY TO THE PACIFIC OCEAN. MIDDLE RIDGE RANCH VINEYARD SITS BETWEEN TWO RIDGES ABOVE THE TOWN OF BOONVILLE ON A 160-ACRE RANCH WITH OPEN, ROLLING HILLS AND PANORAMIC VIEWS OF ANDERSON VALLEY. THIS VINEYARD IS INFLUENCED BY WARM WESTERN WINDS, SUN EXPOSURE AND WARMER TEMPERATURES LEADING TO RIPER, MORE FRUIT DRIVEN FLAVORS.



VARIETAL COMPOSITION

100% Pinot Noir

VINEYARDS

89% Bearmen Bend Vineyard
11% Middleridge Ranch Vineyard

WINEMAKING

The grapes were harvested at first morning light on September 15th once the acidity and flavors reached the optimal ripeness. The pinot noir then received small batch fermentation in open top stainless steel fermenters with a 3-day cold soak following and addition of commercial yeast. Gentle punch downs by hand two to three times a day and a cooler fermentation with temperatures peaking at 75F are exercised. Once the juice is pressed, the pinot noir was then transferred into French oak barrels and aged for 11 months in 27% new oak. Rousseau, Francois Freres, Quintessence & Claude Gillet barrels.

TASTING

This rustic pinot noir that hails from near the Mendocino coast has a flavor profile of earthy forest and mushroom with hints of ripe olive. Think of digging in to the “nuts & chews” See’s candy box! Finishes with smooth acid, a beautiful balance of tannins and a hint of barrel sweetness.

CASE PRODUCTION: 221

ALCOHOL: 14.7%

pH: 3.64

TA: 5.0